

TECHNICAL DATA SHEET



CERES
FRUIT PROCESSORS

SWEET POTATO PUREE ASEPTIC 8°BRIX

ORIGIN: South Africa

DESCRIPTION

Sweet Potato Puree Aseptic 8°Brix is available as a straw or an orange coloured puree produced from mature yellow or orange flesh sweet potato varieties respectively. The product is safe to use as an ingredient in beverages and other foodstuffs. Product is packed aseptically into drums.

PROCESS

Sweet potatoes are washed, sorted and steam peeled before being processed. The puree goes through a hot break system and is then refined and sterilized to produce a smooth, viscous puree. Ascorbic acid and/or Citric acid is added as a processing aid. The puree is manufactured under sanitary conditions appropriate for food products, in compliance with applicable laws and regulations including Good Manufacturing Practises (GMP).



ORGANOLEPTIC

Orange or straw coloured purees with a smooth consistency. Products has a typical sweet potato appearance, aroma and taste with no off-taste or off-odour.

PACKAGING

Product is packed into open top drums with lids. Safe guarded to prevent tampering. Primary packaging comply with relevant EU regulations.

SHELF LIFE

Shelf life is 18 months at ambient storage ($\leq 25^{\circ}\text{C}$). Drums need to be stored in a dry, clean and sanitary area protected from the elements.

CHEMICAL/ PHYSICAL

°Brix	≥ 8
pH	≤ 5.4
Colour (Hunter Lab)	Orange: L:25 - 35, a: >11, b: >15 Yellow: L:35 - 45, a: -3.5 - 2.5, b: 14 - 20
Screen size (mm)	0.6 - 1.0
Bostwick (cm/30sec)	5 - 9

MICROBIOLOGICAL

Total plate count (cfu/ml)	≤ 10
Yeast (cfu/ml)	≤ 10
Moulds (cfu/ml)	≤ 10
Heat resistant mould (cfu/ml)	≤ 10
E.coli and Coliforms (cfu/ml)	No Growth
Alicyclobacillus Bacteria (cfu/10g)	No Growth

NUTRITIONAL / 100g

Energy (kJ)	157	Carbohydrate (g)	7
Protein (g)	0.5	Of which sugar (g)	5.5
Total Fat (g)	<0.2	Saturated Fat (g)	0
Dietary Fibre (g)	2.9	Sodium (mg)	30

OTHER PRODUCTS



REGULATORY STATEMENTS & CERTIFICATIONS

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INGREDIENTS:	Product is processed from sweet potatoes with no added sugars, colorants, syrups, artificial sweeteners, artificial flavours or preservatives. Ascorbic acid and/or citric acid is added during processing to prevent browning and reduce the pH of the product.
CONTAMINANTS & PESTICIDE RESIDUES:	Meet applicable maximum limits for certain contaminants in food and maximum pesticide residue levels as per RSA regulations.
NON-GMO DECLARATION:	Product is free from genetically modified organisms and is compliant with applicable regulation and legislation, concerning the traceability and labelling of genetically modified organisms.
ALLERGENS:	Product is free from allergens as listed below: Peanuts and products thereof; Mustard and products thereof, Cereals containing gluten and products thereof, Sesame seeds and products thereof, Lupin and products thereof, Molluscs and products thereof, Milk and products thereof (including lactose), Tree nuts and products thereof, Crustaceans and products thereof, Fish and products thereof, Celery and products thereof, Soybeans and products thereof, Eggs and products of products thereof, Sulphur dioxide and sulphites.
VEGETARIAN:	Product is suitable for strict vegetarians.
IRRADIATION:	Product is not irradiated and does not contain any radioactive substances.
IONIZATION:	Product is not made from, nor does it contain, any ionized ingredients.
AUTHENTICITY:	Programme in place to ensure that product has not been subject to food fraud and product is subject to authenticity testing via a voluntary control programme i.e. SGF.
LABELLING:	Product label contains the following information: Product Name, Batch number, Production date, Shelf life, Drum number, Net weight, Storage conditions, Status of Allergens and Additives, Manufacturer name and address.
LOT CODE:	Each batch code is a unique number which is used for identification of a production lot. This is a consecutive running number which provides full traceability. This unique number is indicated on each Certificate of Analysis.
RELIGIOUS STATUS:	Kosher (Parev) and Halaal certified.
QUALITY DECLARATION:	Aseptic vegetable purees supplied by Ceres Fruit Processors (Pty) Ltd are of FOOD GRADE QUALITY. Production process is controlled by a certified FSSC22000 Food Safety Management System. Product is free from foreign matter and fit for human consumption.

Document number: ISPT – 78 | Revision: 001 | Date: 30/10/2024

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